TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100		14:	C.											O Fermer's Market Food Unit	ſ		
Establishment Name			Taco Bell #23043					Type of Establishment O Fermer's Market Food Unit Sermanent O Mobile									
Address			1672 W. Main St.									O Temporary O Seasonal					
				2:0	<u>4 F</u>	M	A	M/PI	M Tir	me o	иt 03:08: PM АМ/РМ						
Ins	pecti	on Da	rte		10/25/2021 Establishment # 6051958	18		_	Emba	rgoe	d 0						
Pur	rpose	of In	spec	tion	Routine O Follow-up O Complain	t		O Pr	limin	ary		0	Cor	nsultation/Other			
Ris	k Ca	tegor	-		篇1 O2 O3			O 4						up Required O Yes 🕄 No Number of		60	
		R	isk I		ors are food preparation practices and employed contributing factors in foodborne illness outbreat										tion		
					FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, HO) for each numbered ite												
17	N⊨ino	ompli			OUT=not in compliance NA=not applicable NO=not obser		and in							pection R=repeat (violation of the same code provin	_	<u> </u>	
		010	NA	NO	Compliance Status	COS	R	WT	E	_				Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	IN XX	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
•		-	NA	NO	performs duties Employee Health	-		0		00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	00	5
23	区区	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3			NA	NO	Good Hygienic Practices	0		_	18	0	0	0	23	Public Health Centrel Proper cooling time and temperature	0	0	
4	ÿ	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	XX		0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	直截		0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
8	23	0		-	attemate procedures followed Handwashing sinks property supplied and accessible		0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0		NO	Food obtained from approved source	0	0			IN	OUT		NO	food Highly Susceptible Populations	-	-	
	0 送		0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		Ō	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13		OUT		NO		0		4	25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
	2	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	Ť	ŏ	5		_	_	NA	NO	Conformance with Approved Procedures	Ť	-	
14	5	~	<u> </u>	1		_		_		_		_	_		-	_	
	X		Ŭ	,	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo		Ŭ	0	2	21	<u> </u>	Ŭ	~		HACCP plan	0	0	5
				Goo	served	ontro	0 I the	2	21 oduc	tion	of p	atho		HACCP plan	0	0	5
					served	contro COO	O I the D R	2 intro	duc L PR	tion ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status		•	5 WT
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
	Please call () 6154445325	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #23043 Establishment Number #: 605195818

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Bucket	QA	200								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	33				
Ric	34				
Wic	33				
Wif	-1				

State of Food Hot Holding Hot Holding	Temperature (Fahrenheit) 152 180
Hot Holding	
-	180
Hot Holding	
ποι ποιαίτις	162
Hot Holding	149
Cold Holding	40
Cold Holding	32
Cold Holding	36
	Cold Holding Cold Holding

Observed Violations

Total # 2

Repeated # 0

41: Scoop handles laying in cheese on line 42: Pans stwcked wet on shelf by wic

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #23043

Establishment Number : 605195818

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washed hands when changing gloves

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Taco Bell #23043

Establishment Number : 605195818

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: Taco Bell #23043

Establishment Number # 605195818

Sources				
Source Type:	Food	Source:	McLane	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments